

HOLLOSTONE COMPANY, Inc.
7150 LANKERSHIM BLVD.
NORTH HOLLYWOOD, CALIF.



BUILD YOUR OWN BAR-B-Q

COMPLETE PLANS
WHAT-WHERE-HOW

PRICE FIFTY CENTS

Mike Tade

Copyright 1949 by Louis A. Spievak

EQUIPMENT MANUFACTURED
BY
ALBERT MFG. CO.

Published in the U. S. A. by

L. A. SPIEVAK CORPORATION
BANNOCKBURN DRIVE
LOS ANGELES 34, CALIFORNIA

All Rights Reserved

BUILD YOUR OWN BAR-B-Q

By
LOUIS A. SPIEVAK

Illustrations By
HAROLD FELDMAN



Build Your Own Bar-B-Q—you can, it will provide hours of wholesome relaxation dedicated to a constructive end. Your completed handiwork will enhance your patio or yard and will enrich your family and social life with countless hours of pleasant feasting under the skies.

these considerations when going over the plans and specifications that follow—then take your pick.



Selecting a Type is a first consideration. Are you a beginner? Are you good at starting something and not so good at finishing? Are you leasing your home but still want the pleasure of a grill? Are you planning to have lots of folks over or do you want something to maybe charcoal grill four steaks only? Carefully review

Reading the Plans on the following pages will be easy if you make up your mind that they will be and if you have patience to study them carefully. You do not have to be an engineer or mason to do a good job, just work diligently and the results will be good.

The plans submitted are the result of studies made of hundreds of Bar-B-Q grills built by private individuals as well as of those designed and built by the trade. A serious attempt has been made to include all fundamental requirements and at the same time maintain economy with simplicity of construction. There is nothing to prevent you from expanding or changing the plans to include artistic and inventive expression of your own, in fact, it would be all the better and far more fun. Care must be used, however, not to stray from key dimensions and specifications viz: providing smoke shelf in flue or fireplace or maintaining proper grate to grill distances, in addition you must use standard materials and technique as a cost consideration.

Although a variety of grills have been offered which consider both price range and application, more variety might be obtained by the mixing of or substitution of features incorporated in the different grills. An example would be the substitution of the rock masonry shown in one instance with the brick masonry shown in another.

The first design offered is that of a GYPSY GRILL, simple and easy to construct for picnic or camping and it might be used as a starter in your own backyard while making up your mind about a larger and more permanent design. Although it can be "thrown together" in a few minutes and for a few cents, it is practical and will afford many hours of pleasant use.

Particular attention is called to the "Add a Unit" outdoor kitchen. You might start with a fireplace or a grill and add on as time or budget might permit until an entire outdoor kitchen is completed. A partial enclosure is suggested to complete the arrangement.

Should you already have a barbecue, either built-in or portable, don't overlook the designs for either a smokehouse or a chinese oven to supplement your Bar-B-Q as they have excellent advantages not ordinarily included in your grill.

At the end of the section a group of variations are illustrated to show what might be worked out of the same basic detail, so that should you not find a design suitable to your taste, you might incorporate into a design of your own ideas from any or all of them shown.

WHEN TO BUILD



When to Build? Just about anytime, depending of course, on weather conditions in your own locale. Most people have found that by starting to build early in spring, they will have the grill completed in ample time to enjoy its use by early summer.

Should you need help or want to have the unit built, it is suggested that you buy the listed bill of materials and then contract with a reliable mason to complete the job. There are many business houses which would both furnish you with the material and even contract for the finished job.

Many nationally known concerns can supply you with the metal hardware required. If you do not know the name of such a concern in your community, please contact the publisher for this information.



Getting Started is easy, but first check with your building department regarding permits and restrictions. The enclosed plans have taken into consideration the requirements of the Los Angeles County Building Department. Now one, two, three, get set, get started!

C O N S T R U C T I O N T I P S

CONSIDERATIONS IN SELECTION OF SITE

1. LOCAL BUILDING RESTRICTIONS.
2. AVOID BUILDING ON FILLED GROUND
3. RELATION TO TREE & SHRUBBERY FOR PRIVACY, SHADE & WIND PROTECTION.
4. RELATION TO KITCHEN & DINING AREA
5. PREVAILING WIND DIRECTION
6. BUILD AS INTEGRAL PART OF EXISTING BUILDINGS OR NOT

FOUNDATIONS

1. 6-INCH SLAB IS SUFFICIENT FOR AVERAGE HEIGHT BARBECUES, MAKE SLAB 10-INCHES FOR HIGH CHIMNEY TYPES.
2. CONCRETE MIX: 1 PART CEMENT, 3 PARTS SAND, 4 PARTS GRAVEL.
3. IN REGION WHERE FROST IS A FACTOR MAKE SLAB 8" THICK OR MAKE BOTTOM OF SLAB COME BELOW FROST LINE.
4. FOR REINFORCING SLAB USE #4 OR #5 WIRE MESH OR #3 STEEL RODS (4" IN BOTH DIRECTIONS - 6" INCHES ON CENTERS WITH THE INTERSECTIONS WELDED TOGETHER) LOCATE REINFORCING A DISTANCE FROM THE TOP EQUAL TO 1/3 SLAB THICKNESS.

BUILDING MATERIALS



BRICK
COMMON - $8 \times 3\frac{1}{2} \times 4$
FIREBRICK - $3 \times 4 \times 2$



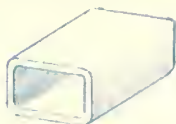
STONE



CONCRETE BLOCK
VARIOUS SIZES



FLAGSTONE
LENGTHS AND THICKNESS VARIES



FLUE LINING



STEEL REINFORCING RODS (4 TO 6 IN.)



TILE
VARIOUS SIZES

TOOLS



1
TROWEL



2
LEVEL



3
TAPE

- 4 GARDEN HOSE (FOR MOUND)
- 5 MORTAR POK (OR OTHER SUITABLE CONTAINER)
- 6 STRING (FOR KEEPING COURSE OF MASONRY-LEVEL)

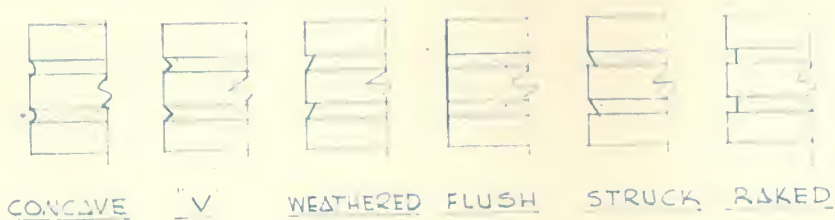
CONSTRUCTION TECHNIQUE

1. MORTAR MIX : 1 PART CEMENT, 4 PARTS SAND, ADD TO THIS ABOUT 20% AS MUCH LIME AS CEMENT FOR MAKING MORTAR. SMOOTHER TO WORK.
2. CUT BRICK BY STRIKING WITH EDGE OF TROWEL OR OTHER SHARP EDGED INSTRUMENT.
3. MAKE JOINTS $\frac{3}{8}$ " TO $\frac{1}{2}$ " WIDE $\frac{1}{16}$ " FOR FIREBRICK.
4. USE A FIRECLAY MORTAR WITH FIREBRICK.

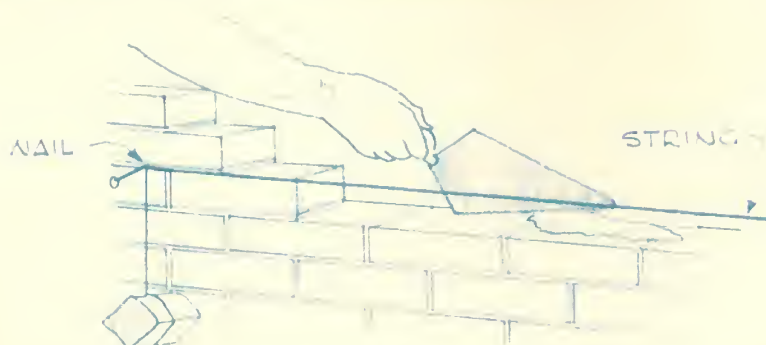
HOW TO ESTIMATE BRICK REQUIREMENTS

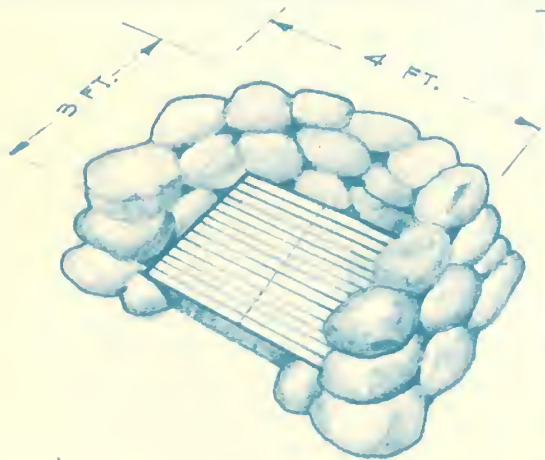
THICKNESS OF WALL	NUMBER OF BRICK PER SQ. FT.
4 INCHES	6
8	12
12	18
16	24

MORTAR JOINTS



TO KEEP COURSES LEVEL





A PRACTICAL EASY TO BUILD CAMP STOVE. SUITABLE FOR ALL TYPES OF COOKING AND CHARCOAL GRILLING



GYPSY CAMP STOVE



KEEP AWAY FROM TREES AND SHRUBS TO PREVENT INJURY FROM HEAT AND SMOKE

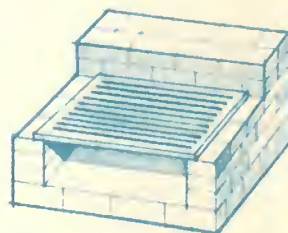
SLOPE GROUND AWAY FROM STOVE TO PREVENT WASHOUTS

STOVE FOUNDATION PIT



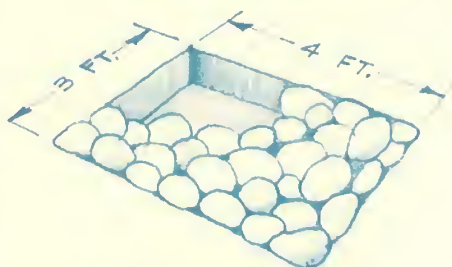
WIND DIRECTION

LOCATE NEAR BOULDER TO PREVENT WIND FROM BLOWING SMOKE INTO FACE.



54 BRICK TYPE

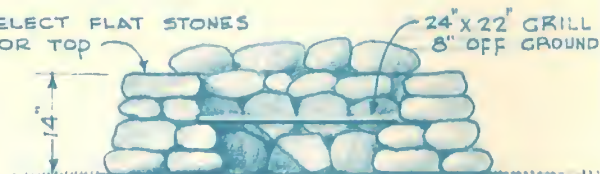
1. SITE LOCATION



2. FOUNDATION

STOVE CAN BE BUILT DIRECTLY ON GROUND, HOWEVER, A PIT 6" DEEP FILLED WITH STONE, AS SHOWN, WILL ALLOW WATER TO DRAIN OFF AND STONES WILL ABSORB AND RETAIN HEAT.

SELECT FLAT STONES FOR TOP



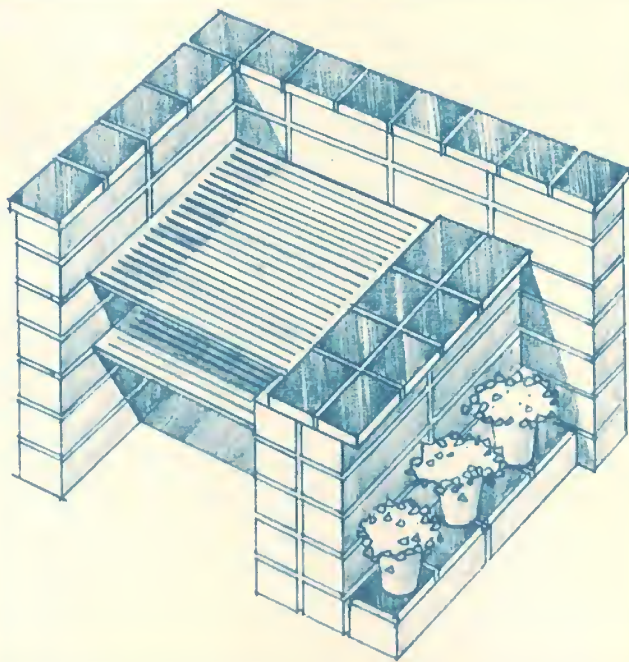
3. FRONT ELEVATION

STONES CAN BE LAID LOOSE OR HELD TOGETHER WITH CLAY, MUD OR CEMENT.

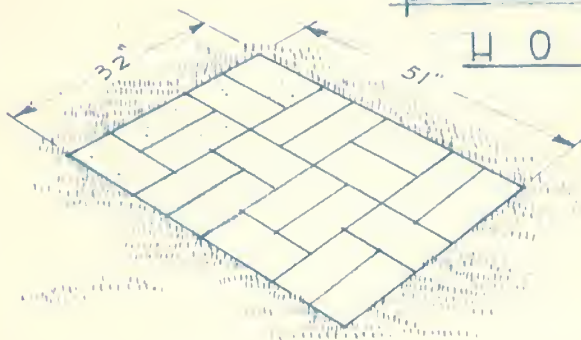
MATERIAL REQUIREMENTS

- MATERIAL REQUIREMENTS
CONCRETE BLOCK - 64 (PLUS
20 IF USED FOR FOUNDATION).
6" x 6" RED TILE - 25 pcs.

AN EASILY CONSTRUCTED
GRILL, VERY FLEXIBLE
TO MEET VARIOUS
SIZE REQUIREMENTS
AS WELL AS BEING
ADAPTABLE TO EXIST-
ING WALLS

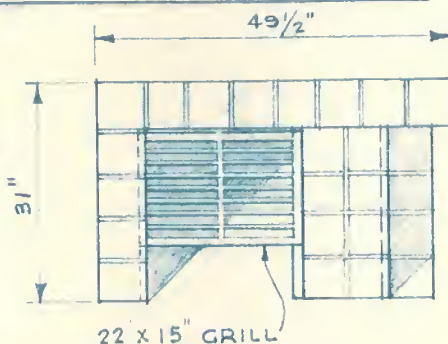


HOLIDAY GRILL



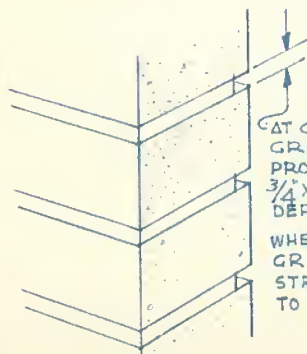
FOUNDATION

FOUNDATION CAN BE MADE OF CONCRETE
BLOCK LAID AS SHOWN ABOVE WITH ALL
CELLS & JOINTS FILLED WITH CEMENT
OR CAN BE SOLID 6" CONCRETE SLAB.



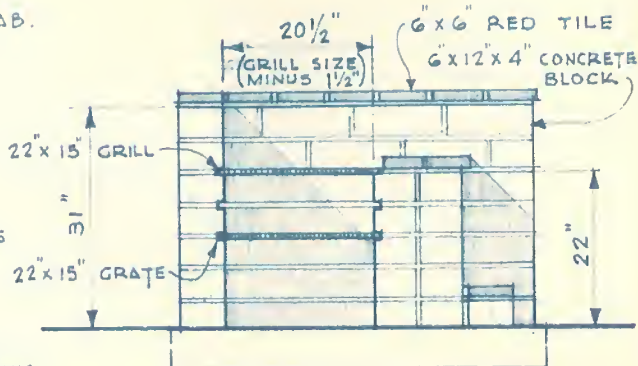
22 x 15" GRILL

PLAN

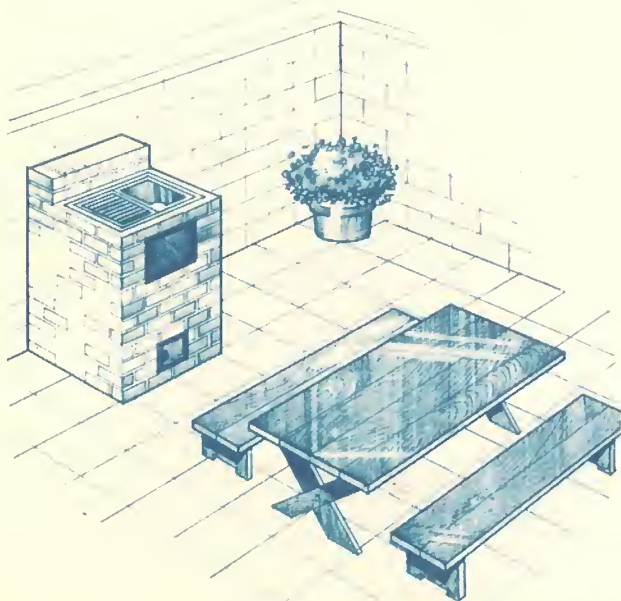
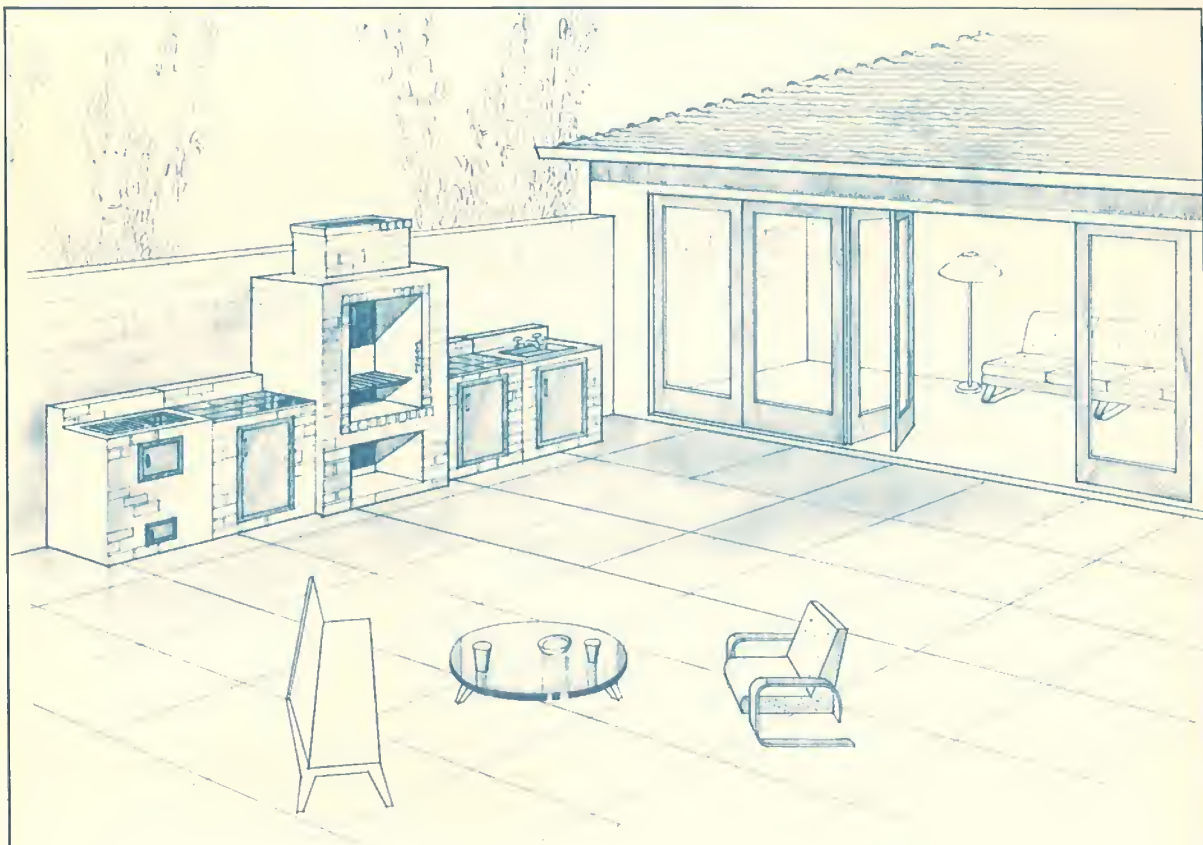


AT GRILL AND
GRATE POSITIONS
PROVIDE SLOT
3/4" x 1" DEEP, FULL
DEPTH OF GRILL

WHEN BUILDING
GRILL USE WOOD
STRIPS 3/4" x 1" x 24" LONG
TO OBTAIN SLOTS

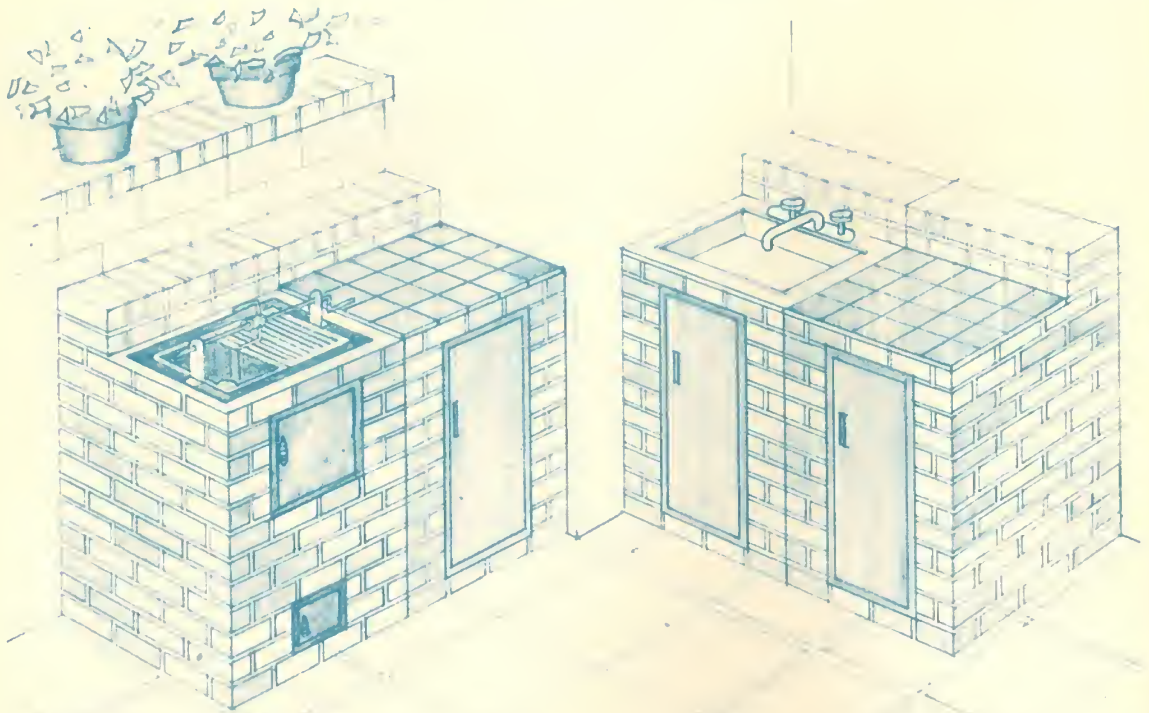


FRONT ELEVATION



PATIO KITCHEN

"ADD A UNIT DESIGN"
INCLUDES FIREPLACE,
GRILL, STORAGE UNIT,
ICEBOX & SINK.
IT LENDS ITSELF TO A
BUDGET PLAN OF
ADDING ONE SECTION
AT A TIME.
THE APPLICATION OF
STANDARD EQUIPMENT
WILL KEEP COST DOWN.



GRILL

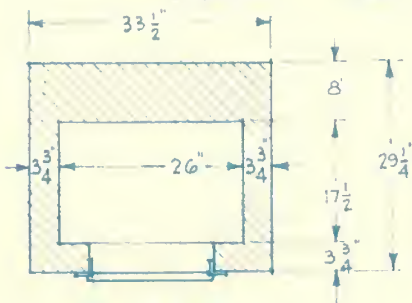
WORKTABLE
& STORAGE

SINK &
STORAGE

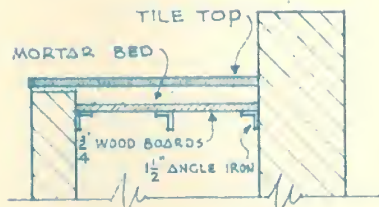
WORKTABLE &
ICEBOX

OUTDOOR KITCHEN UNITS

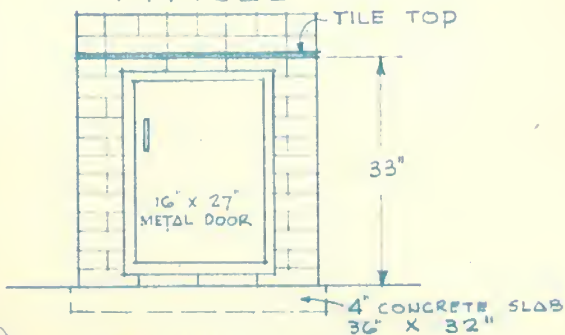
BUILD THEM ONE AT A TIME



PLAN
TYPICAL



SECTION THRU TOP SHOWING
SUPPORT FOR TILE TOP

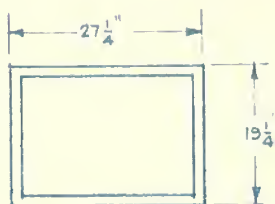
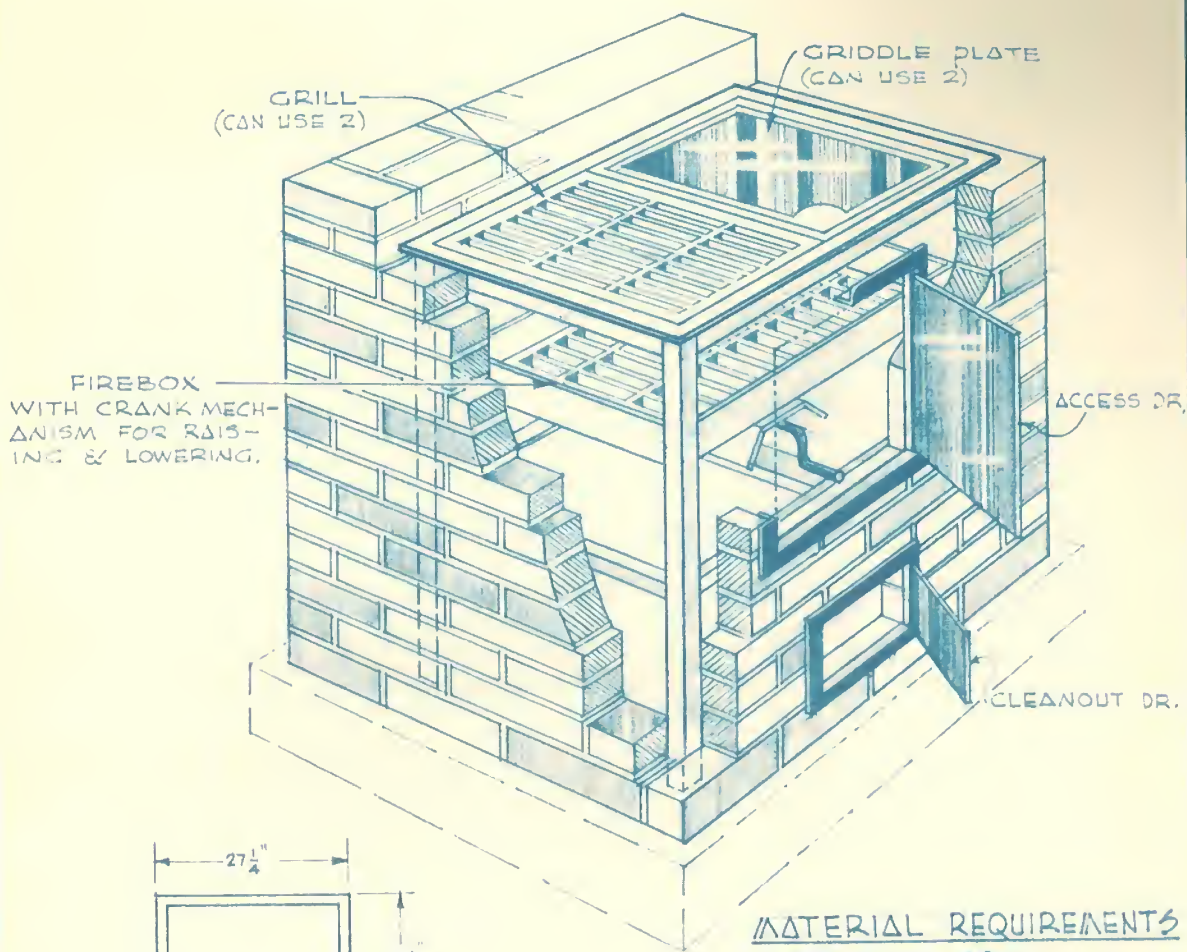


FRONT ELEVATION

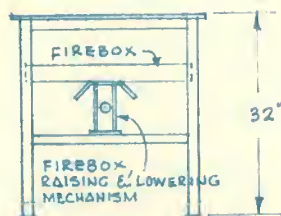
MATERIAL REQUIREMENTS

- FOR EACH UNIT APPROX. 216 COMMON BRICK.
- FOR WORKTOPS ENOUGH TILE TO COVER 5 SQUARE FEET.
- FOR WORKTOPS 3 PCS. 1 1/2" ANGLE IRON 30" LONG.
- FOR SINK UNIT ONE 18" X 13" SINK & FAUCET ATTACHMENTS.

FOLLOW SAME BASIC DESIGN FOR ALL UNITS.



P L A N



E L E V A T I O N

GRILL FRAME SIZE

NOTE!

FRAME WORK SHOWN IS AVAILABLE COMPLETE WITH RAISE & LOWER CRANK, DOORS, ETC., READY TO INSTALL. IF YOU BUILD - USE $1\frac{1}{2}$ ANGLE IRON AND MAINTAIN GRATE TO GRILL DISTANCE VARIABLE FROM 5" TO 11". IF GRATE FIXED IN ONE POSITION MAKE 8".

MATERIAL REQUIREMENTS

- 215 COMMON BRICK
- ONE 16 X 14 ACCESS DOOR
- ONE 9 X 6 CLEANOUT DOOR
- ONE READY BUILT GRILL FRAME
- 4 SACKS OF SAND, 1 SACK OF CEMENT

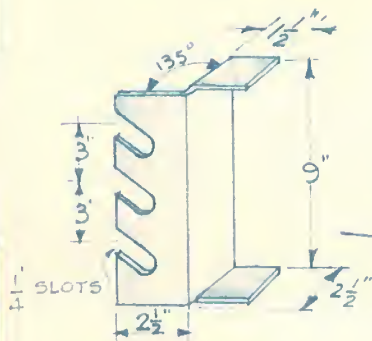
BUILDING PROCEDURE

- DIG PIT 4" TO 6" DEEP 36" LONG 32" WIDE & POUR CONCRETE SLAB RIGHT ON SUBSOIL. KEEP TOP OF SLAB LEVEL
- AFTER SLAB HAS HARDENED LOCATE GRILL FRAME ON SLAB & BEGIN LAYING BRICK.
- ADD ACCESS & CLEANOUT DOORS AS WALLS ARE BUILT UP.

MATERIAL REQUIREMENTS

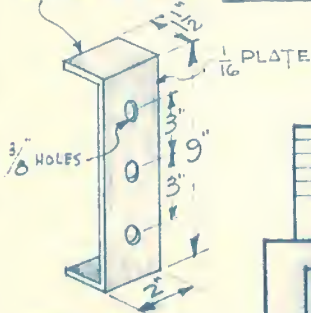
- 475 COMMON BRICK
- 80 FIREBRICK
- 18" OF $8\frac{1}{2} \times 13$ FLUE LINING.
- 4- $3 \times 3 \times 20$ " LONG ANGLE IRON.
- ONE PC. 18×24 " HEAVY GAUGE CORRUGATED IRON

MAKE SPITS FROM $\frac{1}{4}$ " SQUARE STEEL BAR



SPIT BRACKET

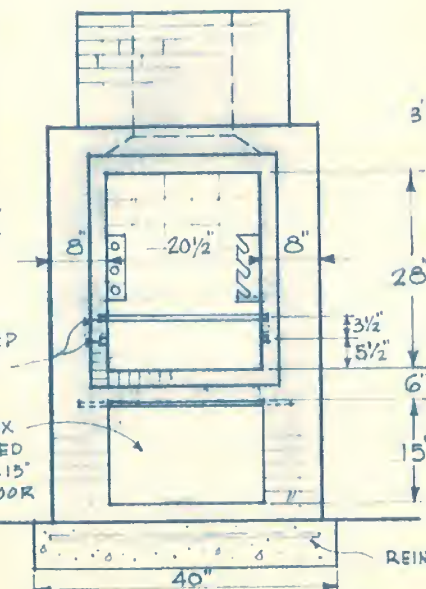
EMBED TABS IN MORTAR JOINTS



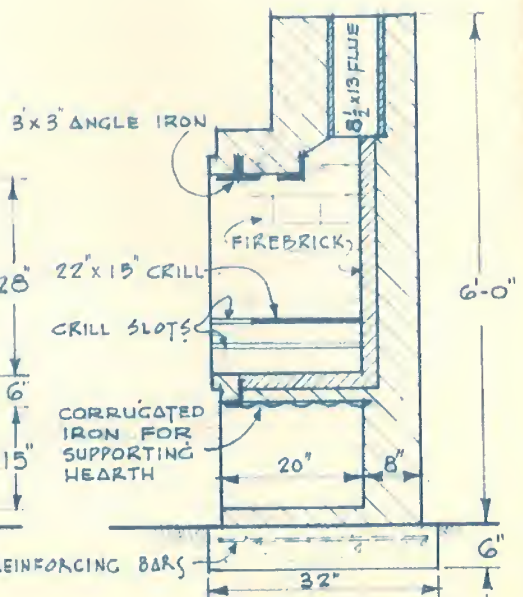
SPIT BRACKET

$\frac{3}{4}$ " WIDE X 1" DEEP GRILL SLOTS

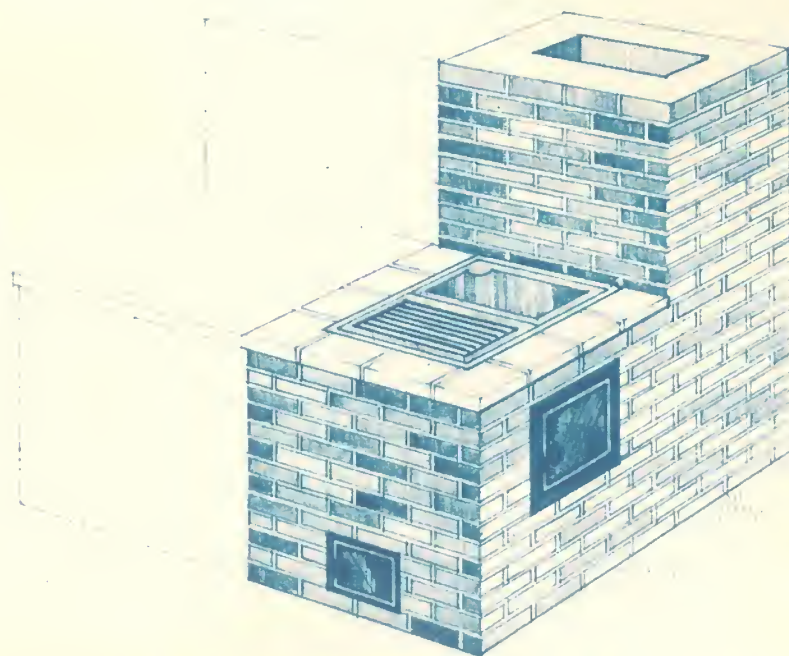
STORAGE BOX MAY BE CLOSED BY USING 20×15 " OVEN TYPE DOOR



FRONT ELEVATION



SECTION

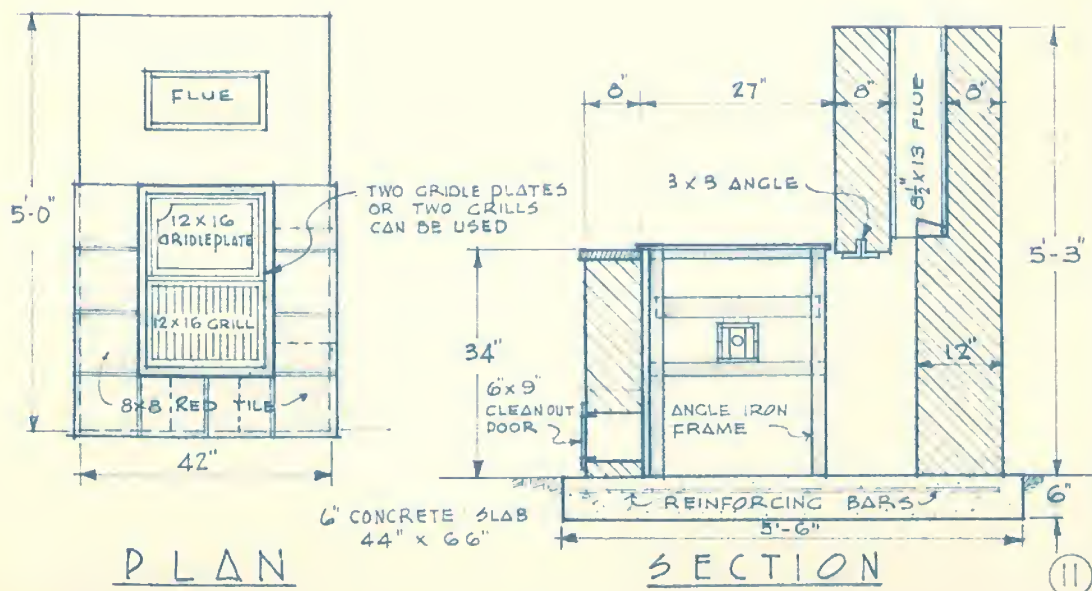


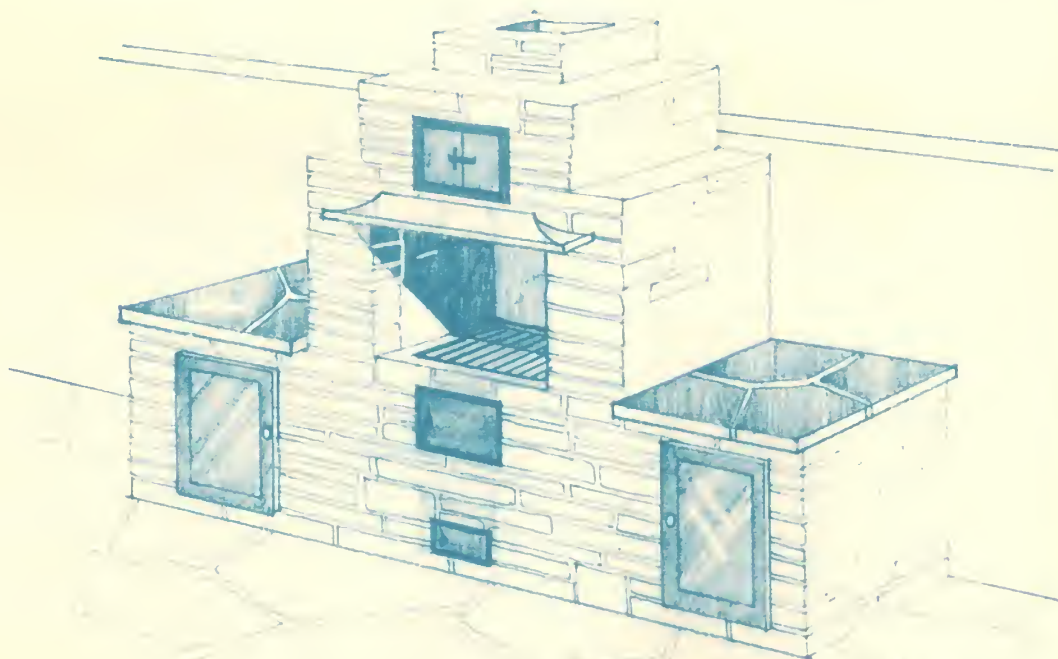
CLUB HOUSE BARBECUE

MATERIAL REQUIREMENTS

- 500 COMMON BRICK
- 10 8"x8" RED TILE
- 28" OF 8½"x13" FLUE LINING.
- 1-6"x9" CLEANOUT DOOR
- 1-14"x16" ACCESS DOOR
- 1-24"x16" GRILL FRAME

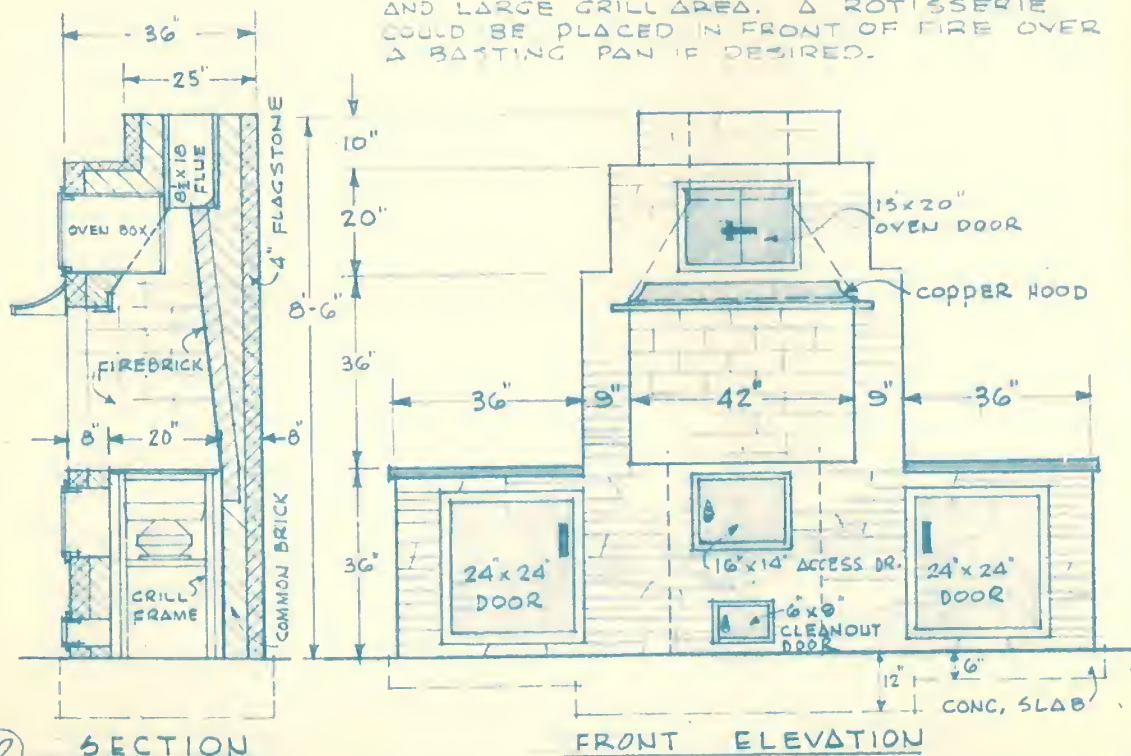
A PROVEN EASTERN TYPE BARBECUE STOVE. THE CHIMNEY DESIGN WILL PROPERLY WITHDRAW SMOKE. AN OVEN COULD BE ADDED IN THE CHIMNEY IF DESIRED. FOR LARGE GROUPS MULTIPLES COULD BE USED BACK TO BACK OR SIDE BY SIDE

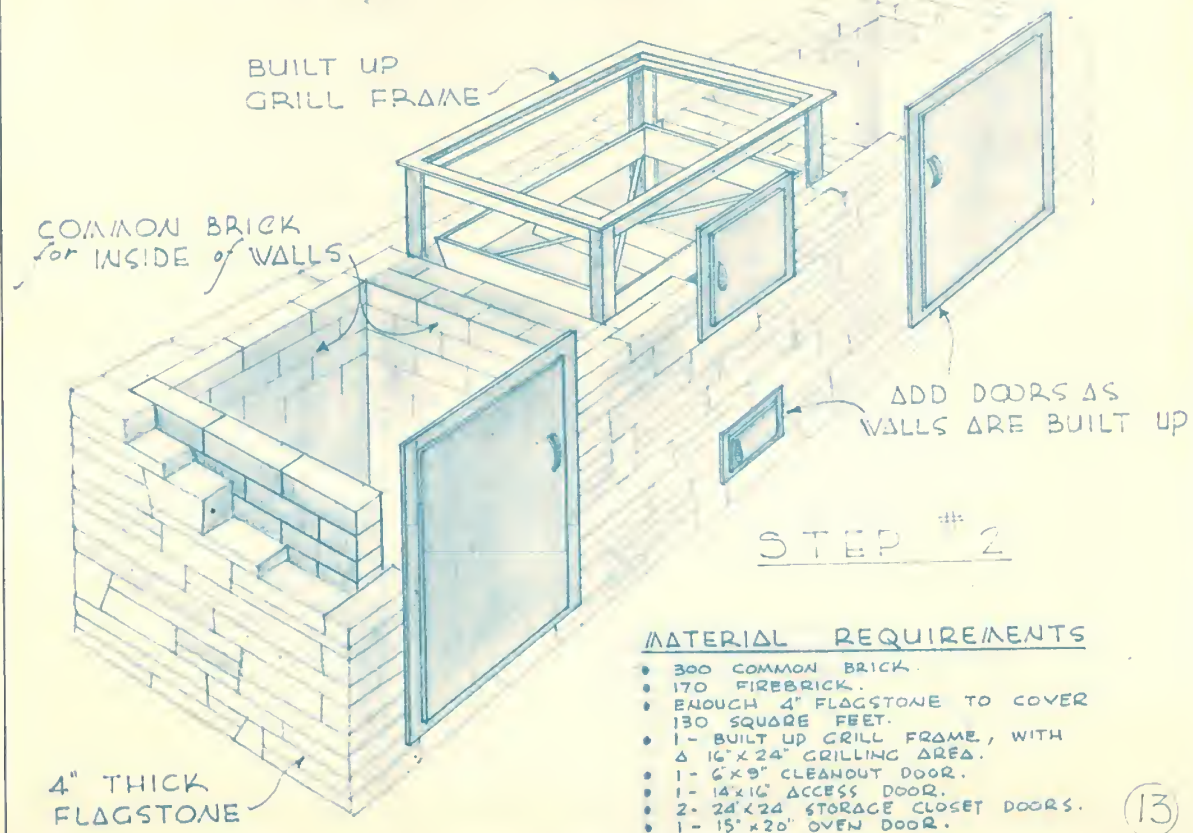
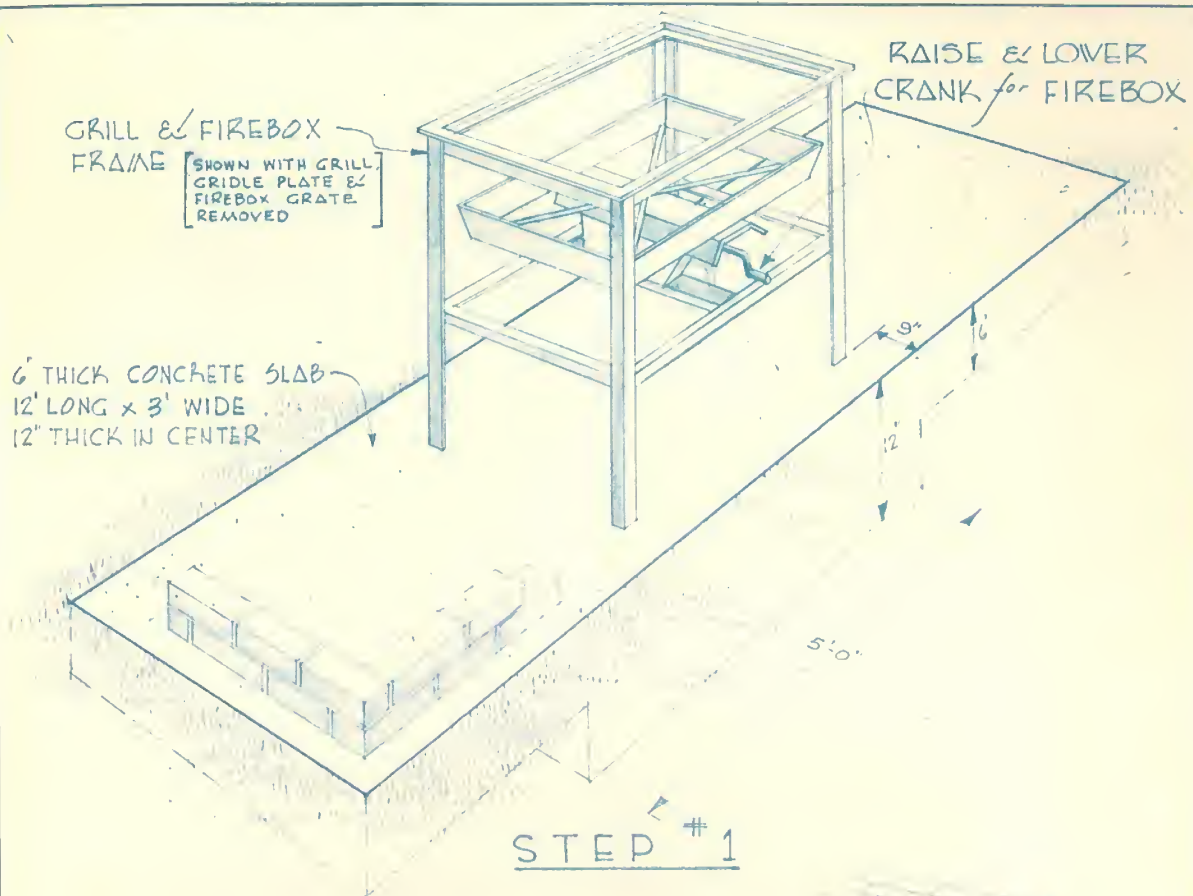


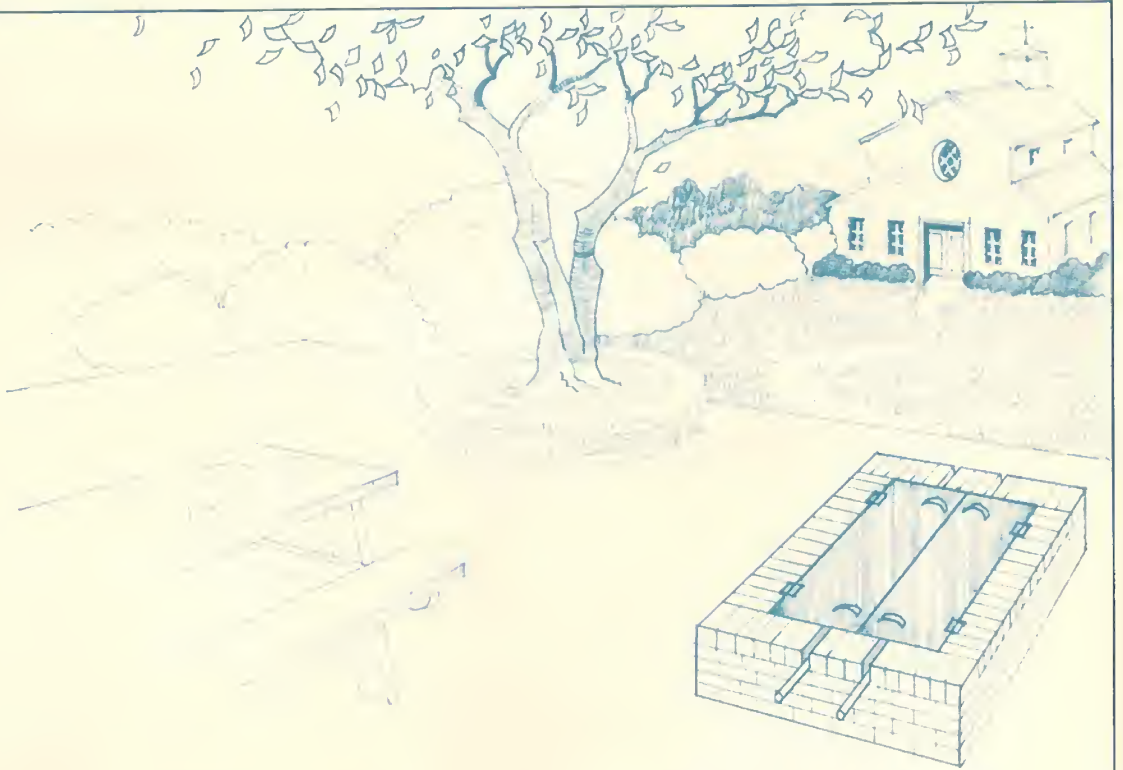


CALIFORNIA PATIO BARBECUE

A LUXURIOUS FIREPLACE TYPE BARBECUE OF OLD MONTEREY DESIGN, WITH AMPLE WORK SPACE AND LARGE GRILL AREA. A ROTISSERIE COULD BE PLACED IN FRONT OF FIRE OVER A BASTING PAN IF DESIRED.

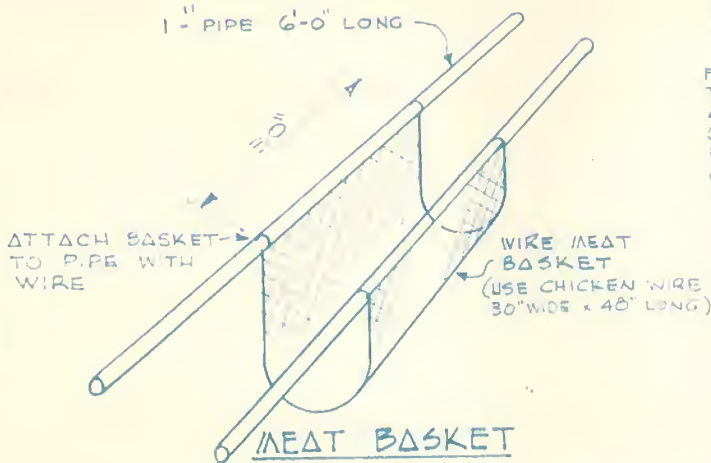






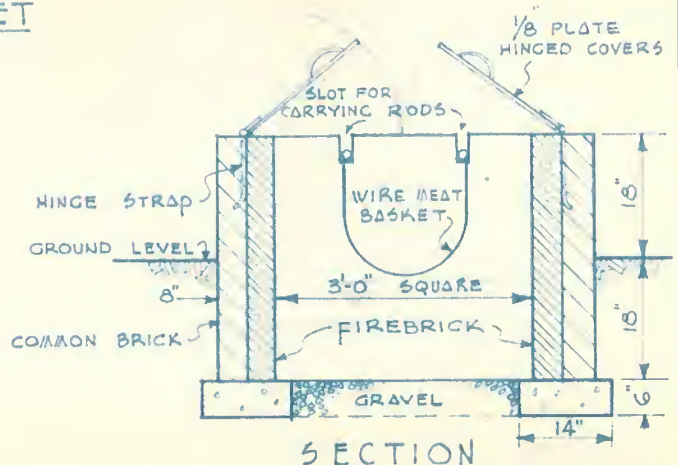
PIT BARBECUE

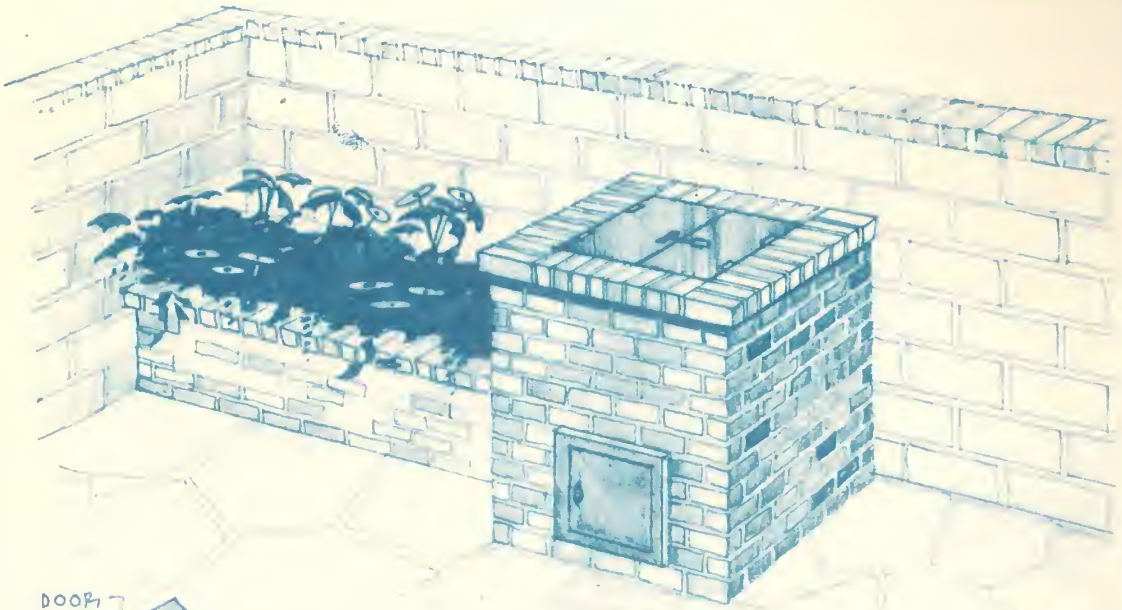
FOR SERVICING ABOUT 40
TO 60 PEOPLE.
AN UP TO DATE VERSION
OF AN OLD TIME SOUTHERN
PIT. EXCELLENT FOR CHURCH,
CLUBHOUSE OR PICNIC
GROUNDS.



MATERIAL REQUIREMENTS

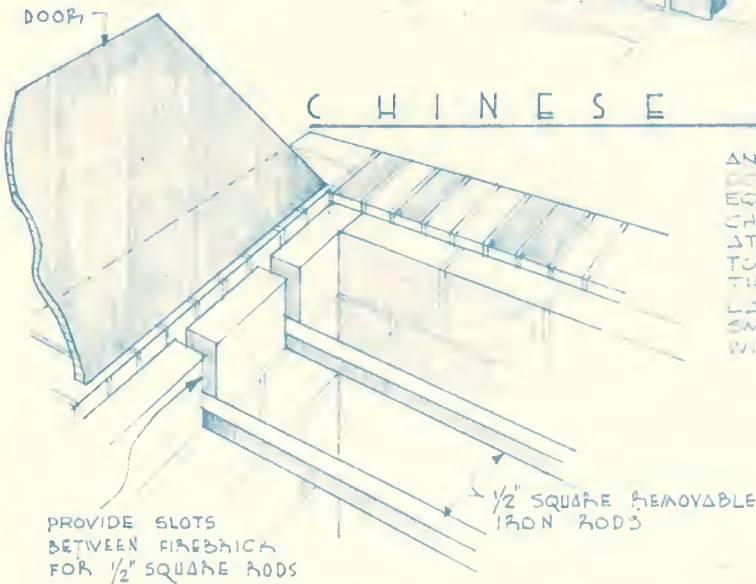
- BRICK REQUIREMENTS
325 COMMON BRICK
225 FIREBRICK





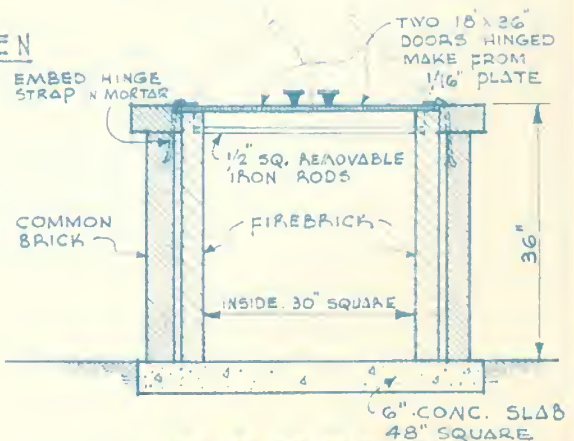
C H I N E S E O V E N

AN EXCELLENT SIMPLY CONSTRUCTED PIECE OF EQUIPMENT, TO SMOKE CHICKENS, RABBITS, ETC. ATTRACTIVELY DESIGNED TO IMPROVE THE YARD, THE SIZE SHOWN IS QUITE LARGE BUT COULD BE MADE SMALLER BY REDUCING DOWN WIDTH & LENGTH.



PROVIDE SLOTS BETWEEN FIREBRICK FOR $\frac{1}{2}$ " SQUARE RODS

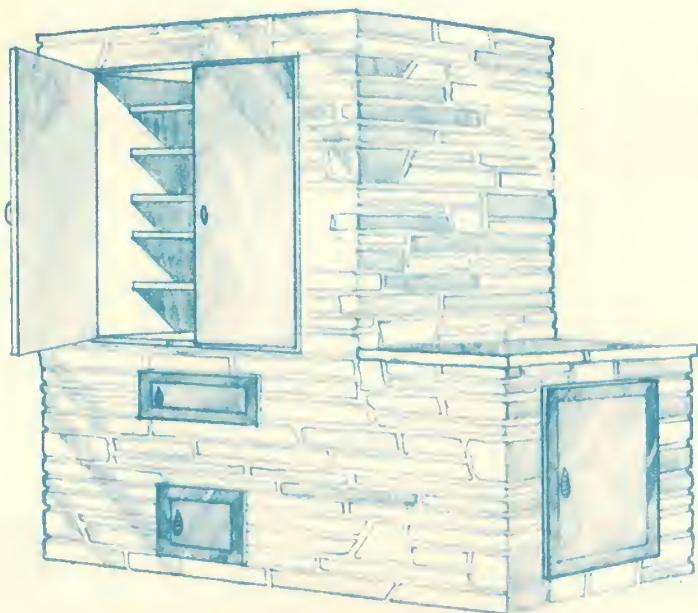
VIEW of TOP WITH DOORS OPEN



MATERIAL REQUIREMENTS

- BRICK REQUIREMENTS :
250 COMMON BRICK, 140 FIREBRICK
- CAST IRON CLEANOUT DOOR SIZE - 14" X 16"
- TWO 18'X36'X $\frac{1}{16}$ " IRON DOORS
- FOUR $\frac{1}{2}$ " SQ. X 32" LONG IRON RODS.

SECTION

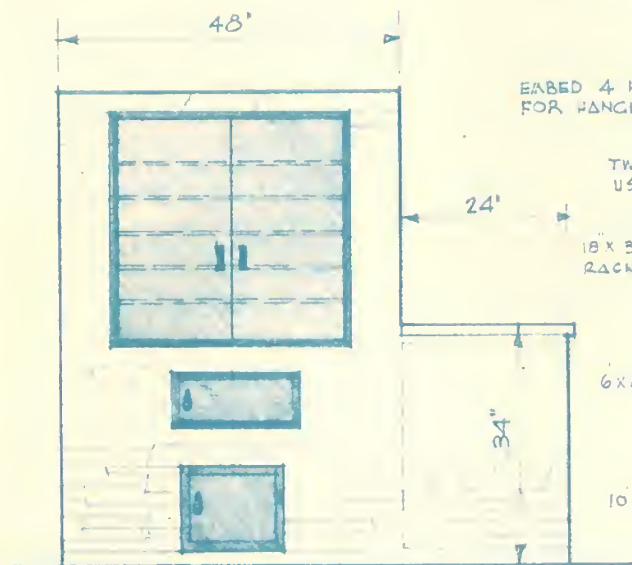


SMOKE HOUSE OVEN

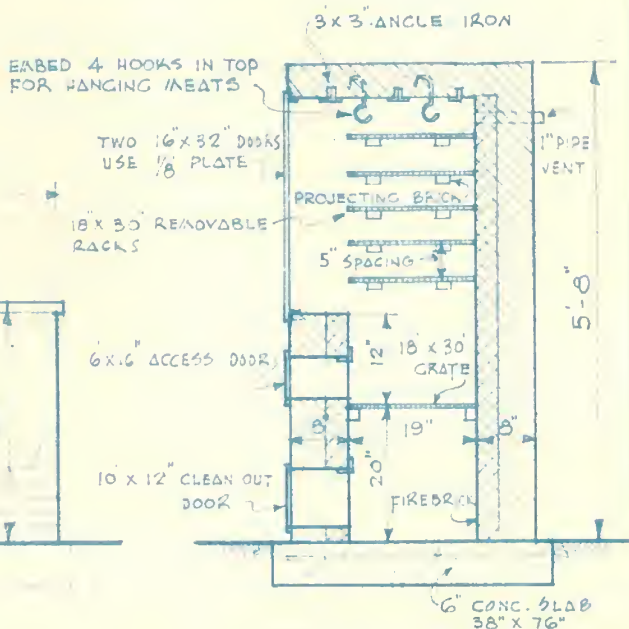
A LARGE SMOKE HOUSE EXCELLENT FOR SMOKING FISH & MEATS ETC. TRAYS CAN BE USED OR HOOKS FOR HANGING FOOD. THE DESIGN LENDS ITSELF TO BLENDING WITH AN EXISTING WALL.

MATERIAL REQUIREMENTS

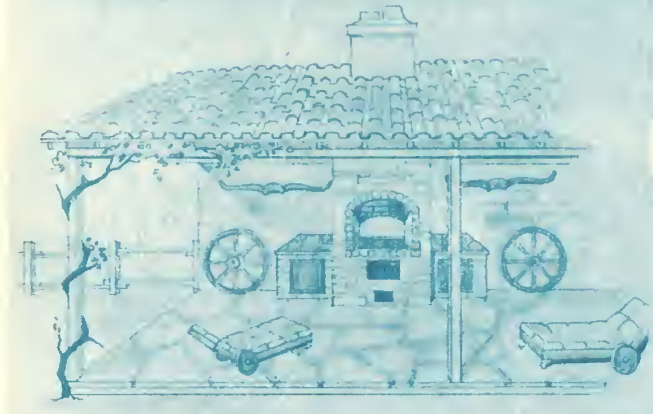
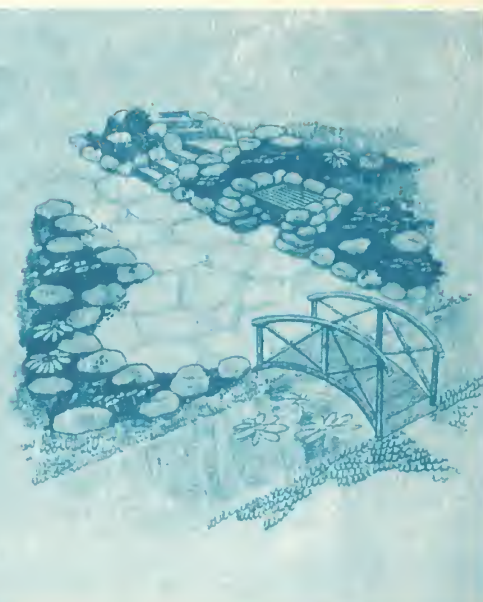
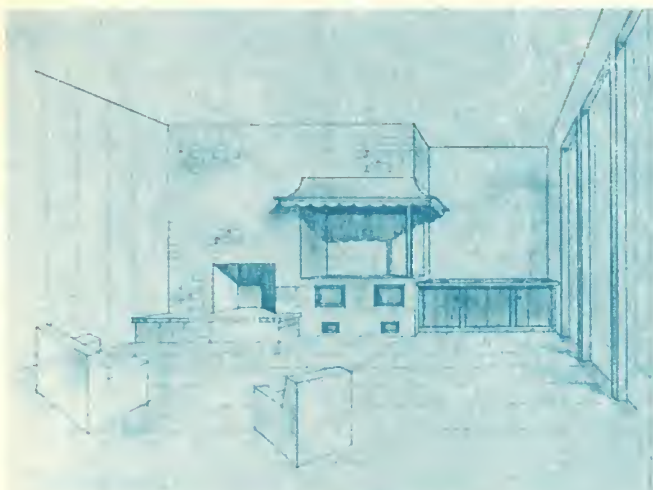
- 230 FIREBRICK
- 130 COMMON BRICK
- ENOUGH 4" THICK FLAGSTONE TO COVER 100 SQ. FT.
- 4 - 3' x 3' ANGLE IRON 40' LONG, 2 - 24" LONG.
- DOORS, ETC AS SHOWN ON DRAWING.



ELEVATION



SECTION



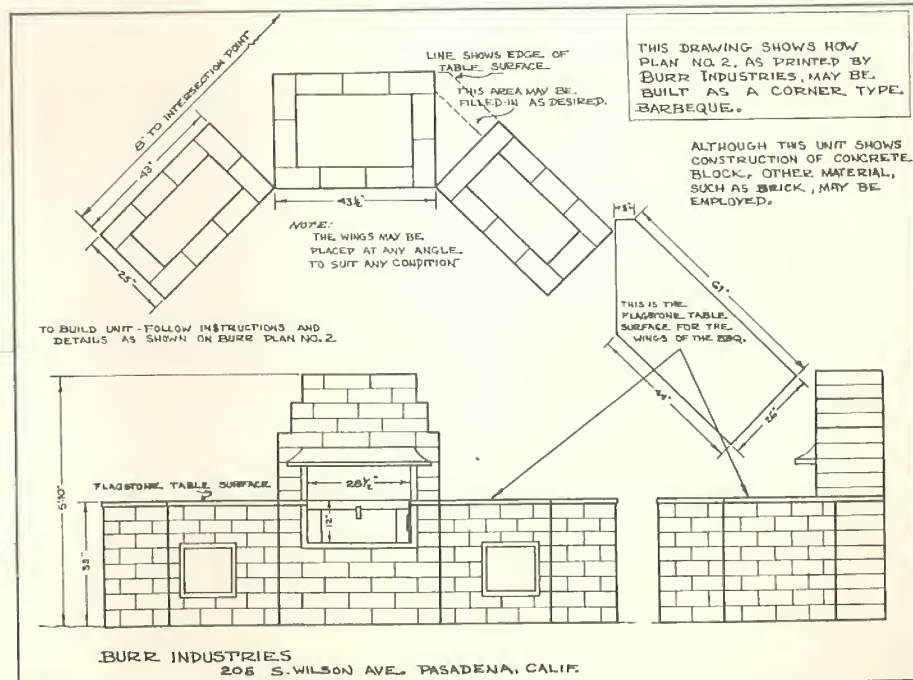
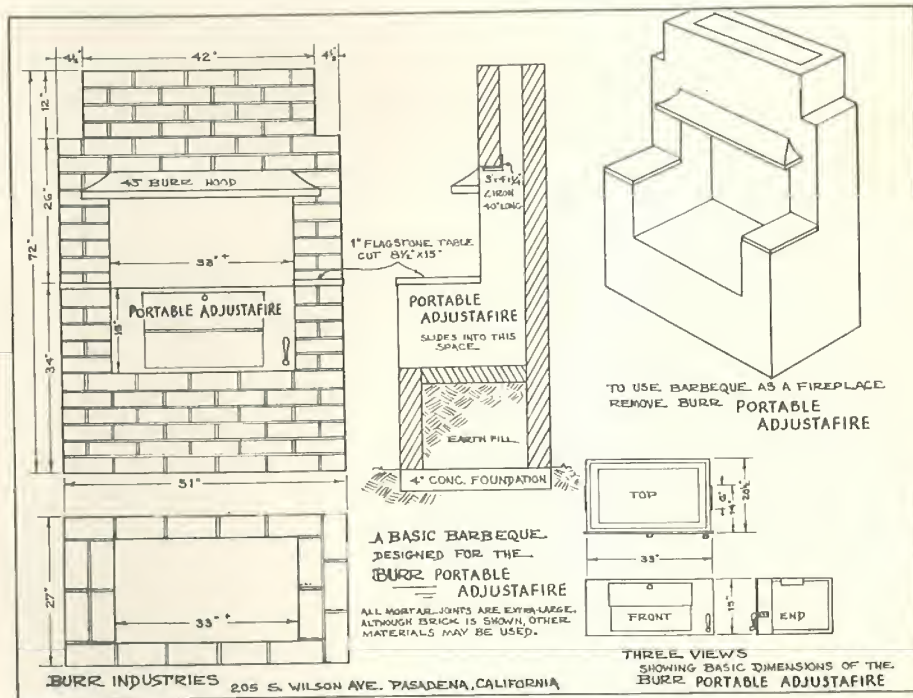
HOLLOSTONE

NEW PHONES

STanley 7-5221

SUnset 3-5176

HOLLOSTO'IE COMPANY, Inc.
7150 LANKERSHIM BLVD.
NORTH HOLLYWOOD, CALIF.



DESIGNED AND EQUIPPED
BY **BURR BARBECUES**

PLAN NO. **6**

The plans below are for a simple barbecue to be used with the Southern Grill. This unit is designed for perfect outdoor cooking and may be connected to a fireplace, a table or an oven unit to suit individual needs.

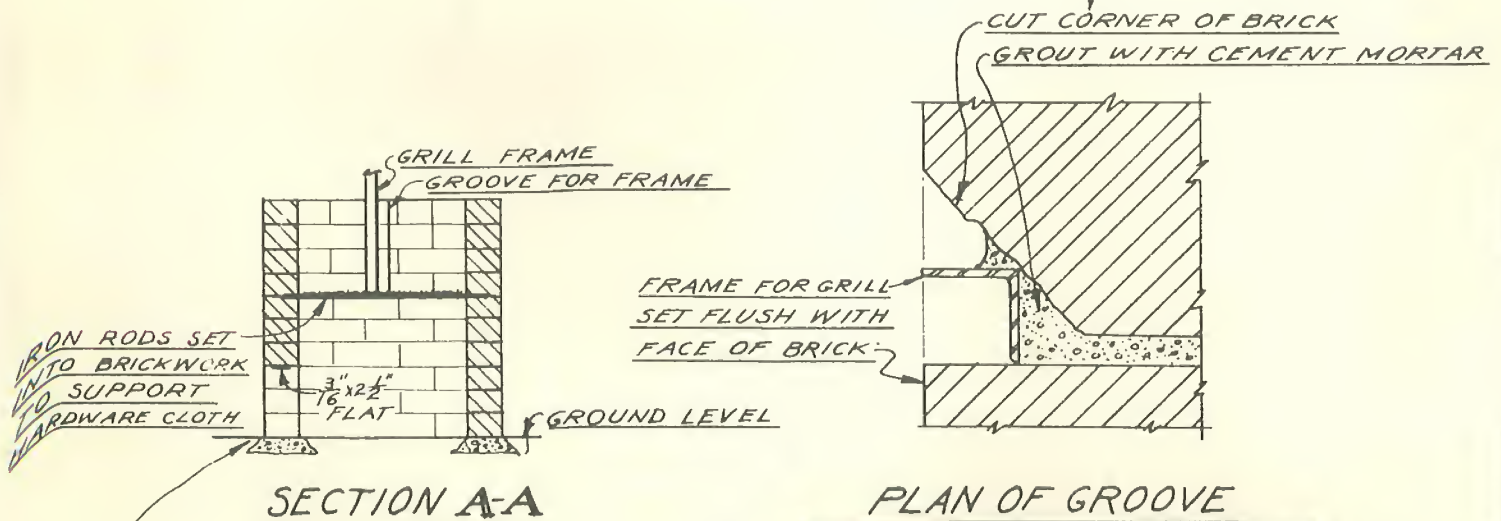
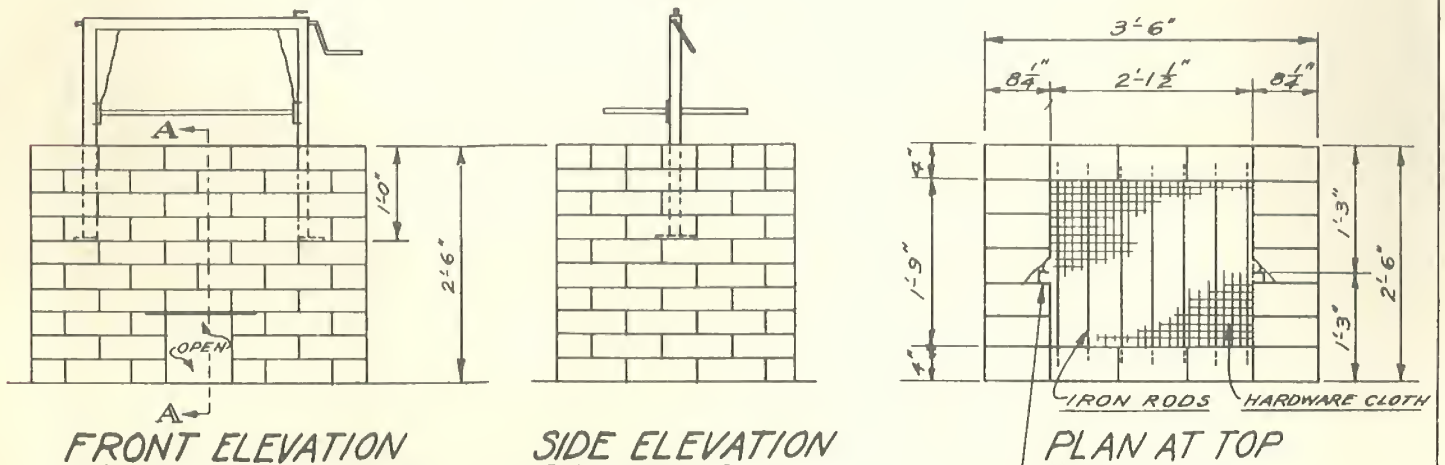
The pit is 21 x 25½ x 12 inches - the right size to allow clearance when the grill frame is adjusted up and down during cooking.

The draft and cleanout opening can be placed in either side or end and is 1 brick wide and 3 bricks high. This is the right size for this opening and you don't necessarily need a door on it.

Set the grill feet in mortar on top the 6th course of brick and at the same time lay the rods to form the bottom of the firebox. The hardware cloth may be placed after the unit is complete. See that the grill is set level and square.

The material needs for this pit are: 200 common brick, 4 sacks sand, 1 sack cement, 5 pounds fireclay, 7 one-half inch iron rods 2 feet long, 1 flat piece of metal 3 16x2½x12 inches, 1 piece ¼ inch hardware cloth 21x25½ inches.

Add the fireclay to the mortar. Plaster the inside of the firebox with mortar.

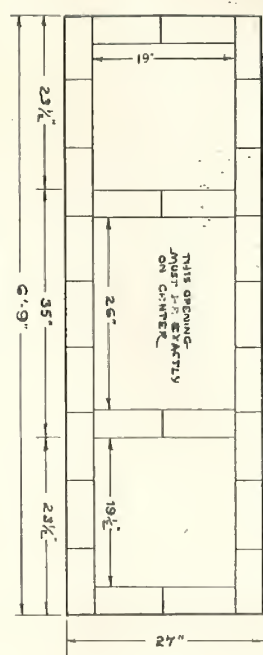


START BRICK FROM LEVEL BED OF CEMENT MORTAR. BE SURE TO EXTEND DOWN TO SOLID GROUND.

WALLACE O. LEONARD, INC.
373 SOUTH FAIR OAKS AVENUE
PASADENA 1, CALIFORNIA

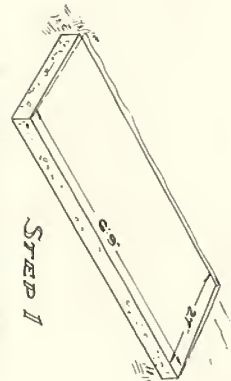
SOUTHERN BARBECUES



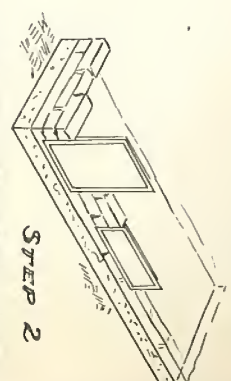


PLAN

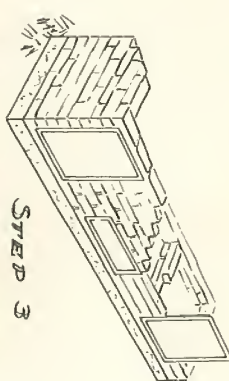
BE SURE
IT'S A BUREAU!



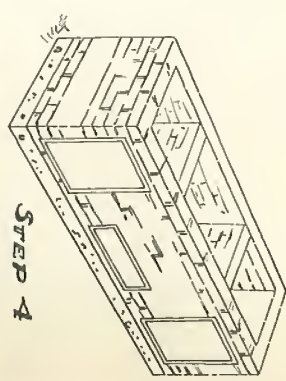
STEP 1



STEP 2

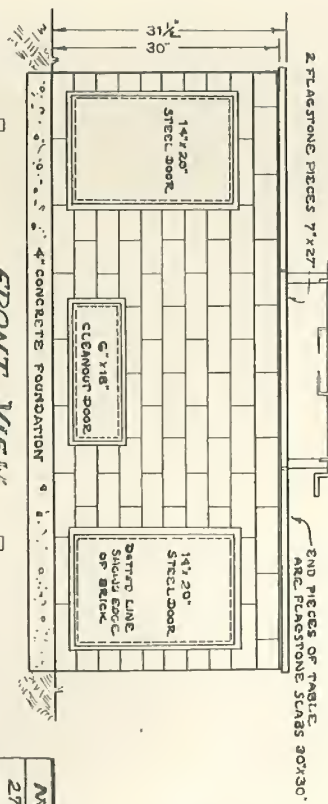


STEP 3



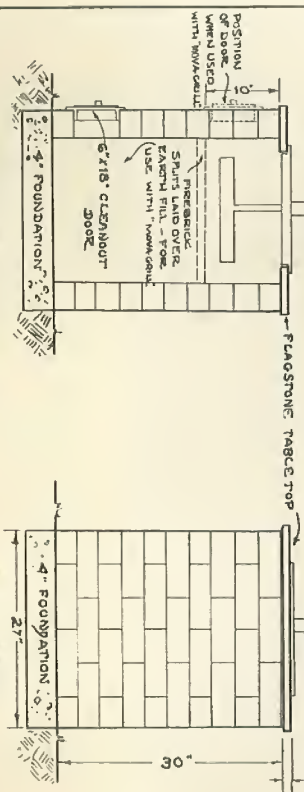
STEP 4

FRONT VIEW



BUREAU ADJUST-A-FIRE

FLA-STONE TABLE TOP

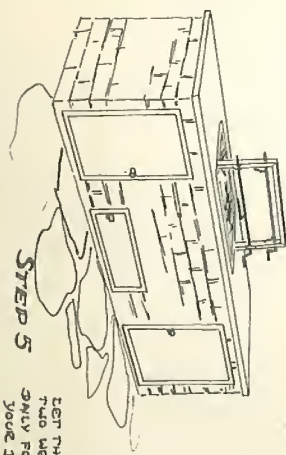


SECTION THROUGH UNIT

END VIEW

MATERIAL LIST
275 COMMON BRICK
1/2 TON SAND
3 SACKS CEMENT
1 SACK LIME
1/2 TON GRAVEL
2 PIECES ARIZONA PLUG 30x8
2 PIECES ARIZONA PLUG 7x27
2 14x20 STEEL DOORS
1 6x18 STEEL DOOR
1 BUREAU ADJUST-A-FIRE
OR 1 BUREAU MOVA-GRILL

YOUR DEALER IS -

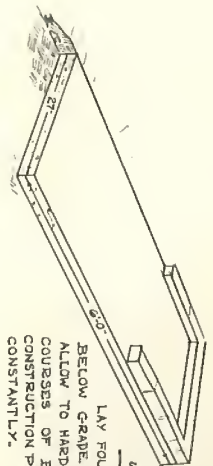
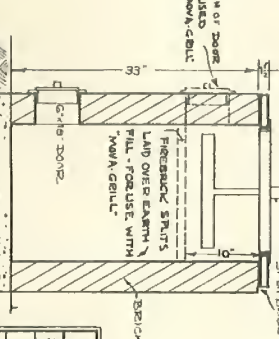
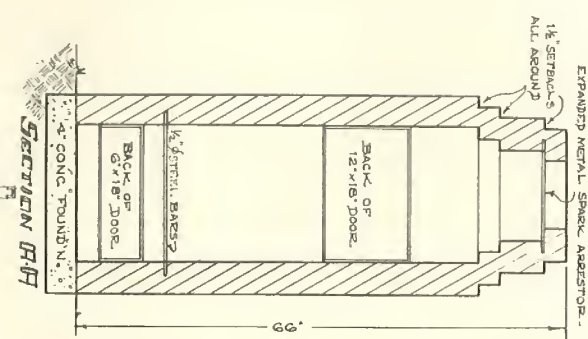
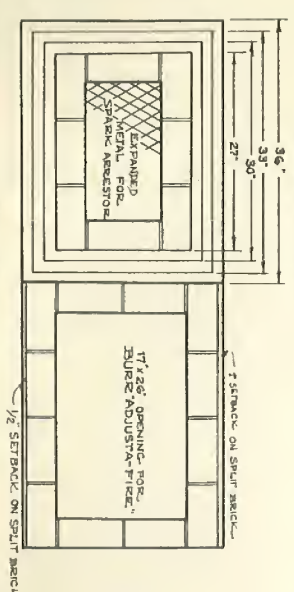
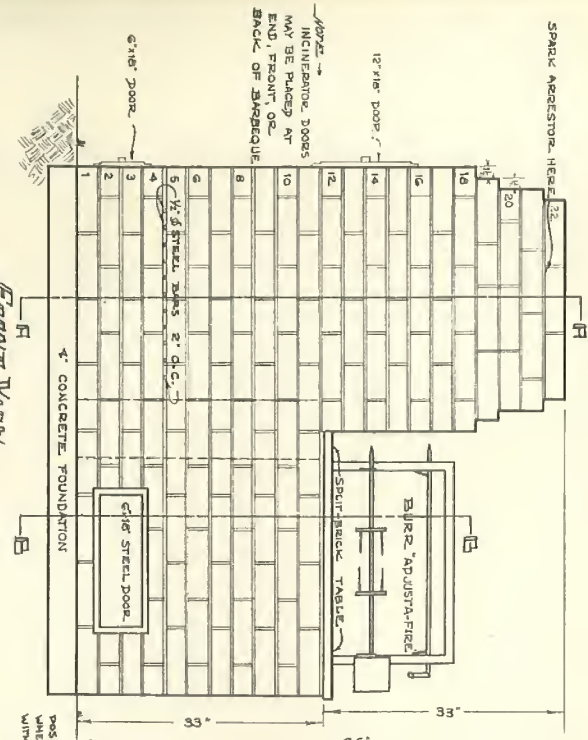
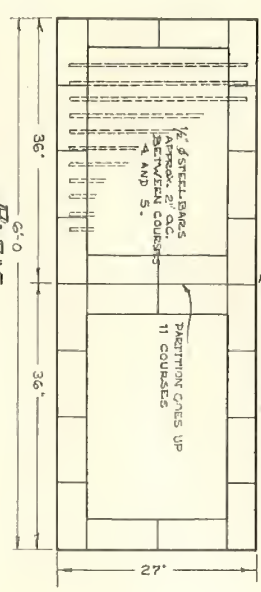


STEP 5

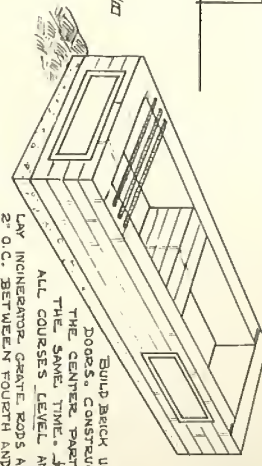
LET THE MORTAR CURE FOR TWO WEEKS. LET STRUCTURE DRY FOR FIRST WEEK. YOUR INVESTMENT IS NOW READY TO USE.



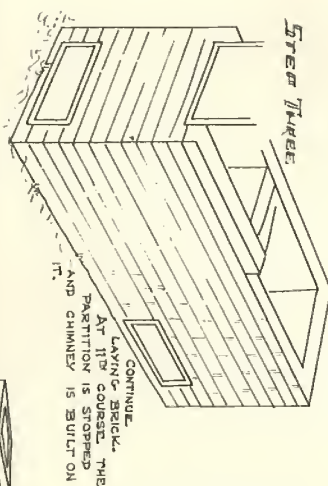
NOTES: BARBECUE OR INCINERATOR MAY BE BUILT SEPARATELY. USE BUILD TO CENTER LINE, AND ELIMINATE OVERHANG POSITION.



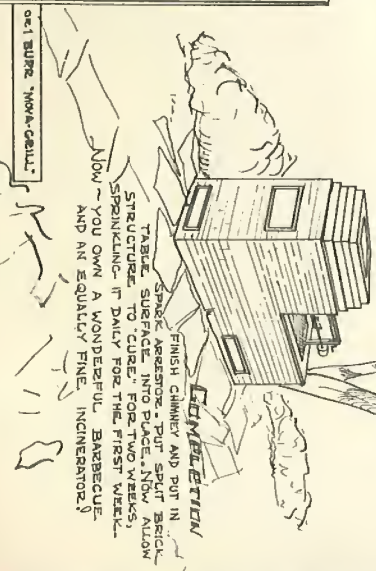
STEP ONE
 LAY FOUNDATION SLIGHTLY BELOW GRADE TO DIMENSIONS SHOWN. ALLOW TO HARDEN. BEGIN LAYING FIRST COURSES OF BRICK THROUGHOUT THE CONSTRUCTION PERIOD USE A LEVEL CONSTANTLY.



STEP TWO
 BUILD BRICK UP AROUND DOORS. CONSTRUCT THE CENTER PARTITION AT THE SAME TIME. KEEP ALL COURSES LEVEL AND PLUMB. LAY INCINERATOR, GRATE, RODS APPROX. 2" O.C. BETWEEN FOURTH AND FIFTH COURSE.



STEP THREE
 CONTINUE LAYING BRICK. THE PARTITION IS STOPPED AT ITS COURSE. THE CHIMNEY IS BUILT ON



COMPLETION
 FINISH CHIMNEY AND PUT IN SPARK ARRESTOR. PUT SPARK ARRESTOR INTO PLACE. NOW ALLOW STRUCTURE TO CURE FOR TWO WEEKS. SPRINKLING IT DAILY FOR THE FIRST WEEK. NOW YOU OWN A WONDERFUL BARBECUE AND AN EQUALLY FINE INCINERATOR!

List of Materials	
300 COMMON BRICK	
12 RED SPLIT BRICK	
4 SACKS CEMENT	
3/4 TON SAND	
1/4 TON GRAVEL	
1 SACK FIRECLAY	
12 PIECES 1/2" STEEL 24" LONG	
1 12" x 18" STEEL DOOR	
2 6" x 18" STEEL DOORS	
1 BURR ADJUST-A-FIRE	
1 BURR ELECTRIC SPIT	
2 PIECES EXPANDED METAL	

YOUR DEALER IS

Top View

HOLLOSTONE COMPANY, Inc.
 7153 LANKERSHIRE BLVD.
 NORTH HOLLYWOOD, CALIF.